

Pinot Noir "P" 2022

Bio-Qualitätswein 

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 42 years 4000 plants/ha 3500 liter/ha
Geographical Orientation:	south
Sea Level:	230 - 240 m
Soil:	iron containing loam



Weather / Climate

Average Rainfall Per 450 - 750 mm

Vintage:

Cellar

Harvest: handpicked | beginning/october

Grape Sorting: mechanical

Fermentation: spontaneous

Malolactic yes

Fermentation:

Sulfur Added: wine

Whole Grape partly | Pinot Noir

Pressing:

Mash Fermentation: Pinot Noir | complete destemming | Stems: 20 % | stainless steel barrel | 100 %

Filter: unfiltered

Maturing: small wooden barrel | 500 L | used barrel | 20 month(s)

Deacidification: no

Acidification: no

Data

Wine Type: Still wine | red | dry

Alcohol: 12.5 %

Residual Sugar: < 1 g/l

Acid: 5 g/l

Certificates: organic, respect - BIODYN, bio-dynamic

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Temperature:

Aging Potential: high (35 years)

Optimum Drinking Year: 2025 - 2042

Year:

Product Codes

EAN: 9120011267559

EAN / carton 6: 9120011268013

Wine Description

Thyme, dark ripe cherries, enormous spiciness in the nose; meaty, a hint of fine dare chocolate. Pure coolness on the palate, vibrant, with a crisp and present acidity. A beautiful, cool Pinot, that still stands at its beginning!

Winery

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.